

NEVER OUT OF SEASON

DESSERT OF CARAMELS ALWAYS IN ORDER.

Standby of the Hostess is This Delicious Confection—Many Methods of Serving It Have Been Put on Record.

Caramel is one of the delicious dessert flavors that are easy to prepare regardless of the season. For the reason caramel desserts are standbys winter and summer alike. A caramel cake can be as easily made when the markets are empty as when they are full. Here is a recipe for caramel cake: Mix two cups of butter until they are creamy. Sift three cups of flour with three teaspoons of baking powder and add this, alternately with a cup of vanilla, and add the stiffly beaten whites of four eggs. Bake the batter in layers and fill with caramel filling, made in this way: Mix two cups of brown sugar with a cup of cream and add a teaspoonful of butter. Cook for three-quarters of an hour. When it is partly cool add two teaspoons of vanilla.

This is another caramel filling: Boil three cups of brown sugar, half a cup of condensed milk, a quarter of a cup of water and a tablespoonful of butter for five minutes. Then take from the fire, add a teaspoonful of vanilla and beat until it thickens. Add three-quarters of a cup of chopped pecan nut meats.

Cream caramel sauce is made by browning two rounded tablespoons of granulated sugar and adding a cup of cream to it, then stirring and cooking slowly until it is creamy.

Caramel Bavarian cream is made in this way: Put two tablespoons of granulated sugar in a saucepan and brown it over a hot fire. Add a pint of cream to it, and grate and add the rind of a big lemon. Heat the cream until it has dissolved the caramel. Beat the yolks of six eggs and six tablespoons of granulated sugar together and when it is creamy add it to the hot cream. Cook it over hot water until it is smooth and thick. Add four tablespoons of granulated gelatin which has been dissolved and let the mixture cool. When it is cool and is just beginning to set whip in a pint of stiffly whipped cream. Pour the mixture into a mold, chill and serve.

This is the way to make caramel custard: Cook four tablespoons of sugar until it is a light brown. Pour it into a baking dish. Beat three eggs with three tablespoons of sugar. Add a cupful and a half of cream or rich milk and a teaspoonful of vanilla. Pour it into the baking dish on top of the caramel. Bake in a pan of water until it is set. Instead of cooking this custard in a big dish, a little of the caramel can be put in each of half a dozen custard cups, and the custard mixture poured over it. Then they can be baked, and when they are done turned out on individual dishes. Serve cold.

Here is a recipe for caramel mousse: Melt half a cupful of sugar until it is dark brown and add a cupful of boiling water. Cook it slowly for 12 minutes and then add to it a level tablespoonful of granulated gelatin which has been soaking till it is soft. Cool the mixture and add a pint of thick cream, whip it stiff, and pack in a mold in ice and salt for three hours.

Bancroft Pudding.

Cream four tablespoons butter and one cup sugar and add one well beaten egg. Sift one and one-half cups flour with one-half teaspoon salt and one teaspoon baking powder. Add one-half cup of flour, to the first mixture, and beat thoroughly, then add the rest of the flour and one-half cup of milk, alternately. Finally beat one-quarter square chocolate into the batter and bake 30 minutes in a moderate oven.

Sauce—Beat two eggs until, very light, then add one cup of confectioner's sugar and one cup of thick cream. Beat until the whole is the consistency of whipped cream.

Candied Sweet Potatoes.

Method—Pare some even-sized sweet potatoes and cut lengthwise into one-half-inch slices. Drop into hot water and boil ten minutes. Drain, place a layer in a flat buttered baking pan, season lightly with salt, pepper and a sprinkling of sugar, dot with butter and bake until tender and a golden color. While several layers can be baked in a pan, for the sake of keeping the slices whole, one layer in a large pan is best.

Aunt Sally's Pudding.

Crumb any or all kinds of stale cake quite fine. Stir the white of an egg with just enough cold water to moisten the crumbs, not allowing them to get too soft. Press this mixture into a well buttered mold, with a fitted cover; boil for one hour; turn out while hot and eat with hard or vanilla sauce.

Fried Celery.

Wash, scrape and cut celery into three-inch pieces, dip in batter and fry in deep hot fat. Serve with tomato sauce. For the batter mix one-half cup of bread flour, one-fourth teaspoon of salt, few grains of pepper, one-half cup milk and one egg well beaten.

When Boiling Potatoes.

Add a little milk to the water in which potatoes are boiled. It will prevent their turning dark and improve their flavor.

LINGO OF MANY LOCALITIES

Strange and Varied Phrases and Expressions Greet Traveler in Journeying Around United States.

It is probable that only the drummers really know how many types of vernacular are used in this country and which are the favorite pastimes. For the average man is confused by those which come to his attention in even a short journey, remarks the New York Sun.

If he leaves the Grand Central station, for instance, and rides in the smoking car, he may be asked to take a hand at bridge before the train has pulled out of the subterranean cavity at Forty-second street. But he need not expect that a similar invitation will reach him after he has left that train at the South station, in Boston, walked a few blocks and boarded another train at the North station. From there on the suggestion will be phrased "Play pitch? Play pitch?" and the word bridge won't be heard. And those who have experimented affirm that pitch is the deadlier game of the two, at least for the novice.

Should your footgear give out almost anywhere in the United States except in one little corner you will tell the cobbler that you want your shoes half soled and heeled. But do not make the mistake of using that phrase in the New England region devoted to the pursuit of the frisky mackerel and the somnolent cod, for the shoemaker won't know what you mean. The proper phrase to use thereabouts is "heeled and tapped."

Why tapped? Why, because that is a relic of the time when a sewed sole was unknown and the cobbler tapped, tapped all day long with his little hammer on the wooden pegs that held the shoe together.

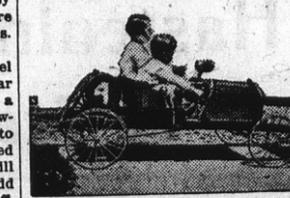
Possibly you are not yet so bitten by speed mania but you still enjoy driving across country behind a good horse. If you get up near the Canadian line, you will seek in vain for a lively stable in case you wish to put up over night. What you must ask for thereabouts is a "baiting stable, for horses are still 'baited and bedded' in that part of the country, just as they were a hundred years ago.

Even the expletives vary, and that mildest one of all, the "by golly" of the southern negro, has been transmuted into "by gorry."

JOY RIDES FOR YOUNGSTERS

Little Car Constructed Especially for Son of Cleveland Engineer—Complete in Every Detail.

There is nothing pleases the child quite so much as having something "just like father's." In this instance the small car shown was constructed especially for Master Tom Hoyt, son of the well-known consulting engineer of Cleveland. The little car is complete to the last detail, is driven by a small electric motor with clutch and



A Miniature Electric Runabout.

two brakes and has a dummy shift lever. The driver of the car will never be molested for exceeding the speed limit of most cities, as the greatest speed to be obtained is but six miles per hour. It has been considered the most practical and complete little car ever constructed.

In the Infant Class.

A teacher in a Protestant mission school on the lower west side was instructing her class of four and five-year-olds to recite in unison the Twenty-third Psalm. When the little folk came to the "surely goodness and mercy shall follow me," etc., she noticed that some one was in error, but was unable for some time to detect the one who was departing from the text. Tiptoeing softly down the aisle with her ear inclined first on one side and then on the other, she came on a curly-haired, gray-eyed little miss of four, who was cheerfully repeating as her phonetic version, "Surely the good Mrs. Murphy will follow me all the days of my life."

Ancient Money.

In biblical days silver and gold coins were struck of such weight that one of them represented the value of a particular animal. Thus the word Kesitah (used in Genesis), translated "pieces of money," means, literally, a lamb. The Latin Pecunia, from which comes our word pecuniary, comes from pecus, a general name for sheep and the smaller animals. In early times coins bore figures of a horse, a bull or a hog, together with the names of the animals pictured. Afterward, as values changed, the figures upon the coins no longer bore representations of their value in cattle, but figures representing a rose, an eagle, etc.

Damsel.

This word originally meant a young person of either sex. Historians mention Louis-le-gros, "damsel Richard prince of Wales." It was afterward used as the diminutive of "dame," the wife of a knight; a knight's daughter was called damsel.

Quite a Lively Craft.

What is the naval definition of a kiss? A pleasure smack.

Land of Let-it-Along

VOYAGING on the "calm belt" of the Pacific is, in some respects, disappointing. The ocean traveler, accustomed to more temperate latitudes, misses the bracing quality of the Atlantic breezes, the shifting panorama of a sea whose winds are never the same, and whose restless moods find no counterpart in the monotonous blue billows of the South Pacific.

It is a shipless, deserted ocean, where, unless there blows up a hurricane, there is no change in the unwavering current of the mild trade winds blowing steadily in their allotted courses the whole year around. Sea and sky unite in a monotony which is only broken by the wonder of the sunsets. And it is warm—uncomfortably warm—"beastly hot," as the Englishman will say when he reminds you that your tepid, salt water bath affords you no relief. Yet, when the cloud-capped headlands of Tahiti come up upon the horizon, you remember only that you are at last in sight of those fabled wonderlands, the "Islands of the Blest."

To those to whom the isles of the South Seas mean little more than a school book memory, or a mental picture drawn from Stevenson's letters, from Pierre Loti, or the tales of Jack London, a reminder may be necessary. The French republic, a colony of the French republic, are situated approximately 2,000 miles south of our own Hawaiian isles, 4,000 miles southwest of San Francisco, upon the direct route of New Zealand, and in 18 degrees of south latitude.

Commercially, as well as in point of size and in population, Tahiti is the principal island of the group, the capital city of Papeete, whose population represents perhaps one-third of the whole colony, lying under the lofty mountains upon its western shore. In Cloud-Capped Tahiti, comfortable 8,000-ton steamships carry you there from San Francisco in



NATIVE DANCING GIRLS

12 days, a voyage which represents nearly one-half of their running time to Sydney, Australia, the final port of call. Three days out from the Golden Gate you are in the tropics. You don your white duck or pongee, your English and Australian friends cease from troubling you with strange questions about "your country," and the afternoon game of cricket upon the boat deck appears less inviting.

A day of excessive heat and humidity confronts you in the " doldrums," but, after crossing the "line," the southeast trades begin to blow in over the bow, and you are in comfort for the rest of your journey. Shortly before Tahiti is sighted, the steamship passes the first land visible since leaving San Francisco—the outlying atoll of Tiararua, and four hours later you enter the narrow opening in the barrier reef, and are at anchor off the water-front of Papeete, with the French tri-color flying above the white government buildings, and from the staff of the giant semaphore upon the hillside behind.

No understanding of conditions, social, commercial, or otherwise, upon the islands, can be reached without at least a fundamental conception of that peculiar topography which explains to a great extent the limitations to which they are subject, both as a place of business and as a permanent place of abode. Taking Tahiti as typical—and in nearly every sense save for unusual size it is—we find a body of land, circular in shape, approximately 30 miles in diameter, of markedly volcanic origin, and covered with a tumbled mass of jagged mountains, whose highest peaks plunge into the clouds at an altitude of nearly 8,000 feet. From these towering summits, the land falls away in sharply defined ridges, covered from top to bottom with the impenetrable masses of the "lantana," a dense, tropical growth which reaches a height of 12 feet and makes climbing or exploration impossible, except with the aid of natives armed with the machete. Down the dark and narrow

islands, it can easily be seen that while present conditions exist, business conditions will remain unchanged also.

And present conditions have been bettered by the apparent policy of laissez-faire pursued from the beginning by the French. A protectorate since the days of Louis Philippe—a colony almost as long—its masters have built roads, drainage and water systems, and district schools. They have aided the work of the missionaries; their government has been paternal in many senses of the word. Yet in matters of commercial advancement a certain energy seems to have been lacking, which cannot be laid solely at the door of the tropical climate.

Feminine Activities.

By making a catch of 108 pounds, Mrs. Plante won the championship trophy at the Herne Bay angling festival.

The female rowing crew at Wellesley college outclass the men of other colleges, according to Coach Rice of Columbia college.

English women possess greater political power than that possessed in any part of the United States by the feminine sex, except in the few suffrage states.

Mrs. Lorillard Spencer and Miss Virginia Young, New York society women, will go to the Philippine islands with the object of trying to civilize the natives there.

Mrs. Eleanor P. Thomas of Philadelphia, who manages a ranch in Orange county, has located water on her place with the aid of a diving rod which so many people scoff at.

Father's Position.

"I hear your daughter married against your wishes. Why didn't you stop the match?"

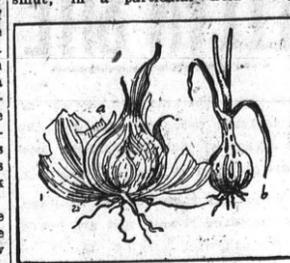
"Well, it wasn't seriously against my wishes. I just want to be able to say I told her so if anything goes wrong."

HOW ONION SMUT IS SPREAD

Disease is Conveyed From Field to Field on Farm Implements—One Remedy Used by Growers.

During the last five years this disease has spread rapidly, the smut probably being conveyed from field to field upon farm implements and with manure containing smutted onion refuse, as discarded onions are usually deposited upon manure piles. In some sections the losses resulting from this fungus have been so great that the growers, in some cases, no longer find the crop profitable.

The severity of the disease in different localities is variable. It appears at first in isolated spots here and there in a field, and from these spreads in all directions until the whole piece becomes affected, and the cultivation of onions upon it has to be discontinued. Short rotations do not materially diminish the amount of smut; in a particular field badly



Smutted Onion.

smutted the order of planting had been clover for two years, corn one year. A five-year rotation will not, from the experience of growers, eliminate the disease.

It appears reasonably certain that the disease is not generally spread by the seed. It may, however, occasionally be introduced with seed from an infected locality. It is also certain that the smut is spread with plows, weeders, harrows, rakes and hoes, by spores clinging with infected earth to the implements.

When soil is known to be affected one pound of 40 per cent. formaldehyde to 25-33 gallons of water should be applied with a drip attachment on a seed drill at the rate of 500 to 700 gallons of solution per acre. This has been used with success by several large growers. In one instance the treated part of a field yielded over 500 bushels per acre, while the untreated plot yielded only about 100 bushels of inferior onions to the acre.

FARM MANAGER IS VALUABLE

Splendid Opportunity Offered for College-Trained Men, With Scientific Knowledge of Farm.

(By WILLIAM A. FREEHOF.)

The other day I ran across a business man who owned a 700-acre farm. He was looking for a manager.

"I was paying my last one \$3,000 a year," he explained, "but he wasn't a big enough man for the job. I want a \$5,000 man now."

This farm had many departments, such as horse, dairy, fruit, vegetables, hogs and several others, a foreman being placed at the head of each department.

The equipment was of the best. The buildings were scarcely to be equaled in the state. It was a farm on which good work could be done.

Still, the owner did not particularly care to make money on the place. He was rich enough as it was. His establishing of a 20-acre lawn was sufficient evidence for that.

"I want things different," he continued in his explanation. "For instance, I have ordered the horticulturist to pay no attention to the common commercial apples. I want apples on my farm I am not able to buy on the open market."

This the keynote of the management of such a farm. All the work is experimental; everything goes to satisfy the owner's whim.

There are hundreds of such farms being laid every year. There would be more but for the fact that capable managers are not to be had.

A splendid opportunity for college-trained men, with a scientific knowledge of farming, is thus opened. But it requires men with a good deal of tact to handle a dozen foremen who are also college graduates.

These men will have a chance to do much individual work; they may apply their knowledge to the utmost. Scarcely restricted by the lack of funds, and not under the necessity of making the farm as a whole pay large dividends, they may devote their time to breeding up herds, grains and fruits.

Small Fruit Matters.

During the fall and winter is a good time to begin preparation for the setting of the strawberry bed next spring, or those bush fruits that should be found in every garden. Late fall plowing is advantageous. It tends to the destruction of insect life. Fall plowed land is, as a rule, in a workable condition in the spring ahead of unplowed land.

The action of the elements will make the soil more friable. Because of these two points gained, the moisture, contents and conserving power of the soil will be increased.

Heavy Producing Oats.

In some Ontario experiments the varieties of oats producing an average yield of more than 90 bushels an acre, based on the results of five years, are Banner, New Zealand, Yellow Russian and Peerless. Scarborough produced the largest yield of straw, being 3.27 tons an acre.

DEATH VALLEY FEARED

DISTRICT A TERROR TO PROSPECTORS AND TRAVELERS.

No Hope for the Man Lost on That Trackless Waste of Sand—First Madness From Thirst, and Then Death.

Death Valley has lost none of its terrors since 1849, when many gold hunters perished in their attempts to reach the bonanza fields in California. says a Phoenix (Ariz.) letter. The relics of that expedition yet remain on Salt Creek to remind passers by of a heroic struggle against great odds.

Today Death Valley practically is unchanged. True, prospectors have dug for gold and silver and copper in the hills on every side; camps have been made and abandoned here and there; water holes and stations established in times of cross-valley travel between Panamint and Funeral Range; a ranch has been developed on which figs and melons and vegetables grow in great abundance—the mecca of hundreds of desert pilgrims and sightseeing parties.

A stamp mill and an aerial railway have been built and operated with a telephone line reaching to civilization; mule teams have been driven into the depths and hauled out borax; yet Death Valley, deep between the towering gray hills, sunken, treacherous, desolate, isolated, is unaltered by the coming of man. It is still the valley of death, claiming its victims one by one, and harboring many unmarked graves.

Earls C. Clemens, writing of the death of Peter Busch, a friend, says that eight years of desert experience failed to aid Busch, who was traveling by automobile. The car stuck in the deep sand.

Clemens says: "One has no idea of the oppression of the heat in Death Valley in summer, unless he has a personal experience of it. The sun rises hot and sets hot, with a night sky full of strange lights, like the flashing of fireballs, the phosphoric phenomena of a weird, spooky waste.

"The night brings some relief, but the new day dawns hotter, it seems, than the day before. The water in your canteen is nauseating, as it almost sizzles under the glare of the merciless sun. The air pressure, hot from above and below, almost staggers you, while your thick tongue, swelling rapidly from thirst, all but strangles you.

"The sand dunes, marked only by mesquite, swallow you without affording refuge from the heat, the wind blows as if from a fiery furnace; the sand shifts with the wind and the trail is lost; the burros may stampede and the last of your grub may be hopelessly scattered.

"Many have suffered horrible deaths in that far away and lonely place; gone mad from thirst and hunger, thrown away canteen, grub, clothing, and wandered aimlessly, only to lie down and die, the prey of coyotes and the grief of loved ones to whom their resting place is unknown.

"Some day, perhaps, a more fortunate pilgrim has found a skeleton and dug a grave with an occasional find of jewelry and papers by which the remains could be identified, but in the year in which I have been familiar with the stories of the lost in Death Valley, but few, missing ones have been located. The valley had swallowed them to us, as the sea."

Time for Reflection.

An old negro parson in a southern church was denouncing theft in his congregation, when he said:

"If there is any member of this congregation who is guilty of theft, he had better repent at once and be saved."

On his way home he was stopped by Old Rastus, who had listened to the sermon intently.

"Don't you think, parson, that next Sunday will do just as well as tonight to repent?" asked Rastus.

"But, Rastus, why not repent tonight and be saved, man?"

"Well, parson, it's this way," explained Rastus. "I want just one more chicken for tomorrow dinner, and I know wha' I can get dat chicken wid out bein' caught tonight."

"Well," said the parson, hesitating. "I don't know what to say, so I think I will take dinner with you tomorrow and then talk the matter over with you."—National Monthly.

Barr Bars Slovans.

Capt. Barr of the Carmania, who distinguished himself in the Volturno rescue work, is a strict but just disciplinarian.

Of Capt. Barr, who insists on spotless neatness always, they tell a story in shipping circles.

A very dirty young diver, it appears, was boasting in an hotel smoking room about the dangers of his calling.

"Yes," said the young man, as he re-lighted the stub of his cigar—"yes, you sailors, Capt. Barr, think you lead a dangerous life, but I, let me tell you, I carry my life in my hands."

"Oh, I see," said Capt. Barr, "and that's why you never wash them, eh—for fear you'll drown yourself."

Had 'Em All.

In Chicago they aver that this is a true story.

At one of the "universal providers," or department stores, a shopper asked a floorwalker where she might find the "Brussels counter."

"Carpet, sprouts, or point lace, ma'am?" was the walker's query.